

Workshop: Making Chocolate: From Bean to Bar

Event Date:

Sun, Feb 12, 2017

Adam Kavalier, Founder and CEO, Undone Chocolate

Where does chocolate come from and how is it made? Join Adam in this special pre-Valentine's Day program and learn how chocolate is made from the raw cocoa bean. With the raw cocoa bean, Adam will guide us through the 9-step journey to make a chocolate bar using basic kitchen equipment. By the end of the program, you will have a professional chocolate maker ready to return home and impress your friends! Please note: The 3 p.m. workshop is a repeat of the 2 p.m. workshop.

DATE: Sunday, February 12

TIME: 2 p.m. to 2:45 p.m.

LOCATION: Conservatory Classroom

FREE: **This program is full**



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